

The SUNDAY LUNCHEON Menu

WHILST YOU DECIDE...

Artisan Bread Basket – served with farmhouse butter, hummus, olive oil & aged balsamic £4.95

Mixed Deli Olives £4

Soup of the day

please ask for details of today's freshly made soup (V) (GF)

Smoked Mackerel Pâté

dill pickled cucumber, mixed leaves, crispy sourdough

Goats' Cheese Tart

caramelised red onion, red onion jam, mixed leaves (V)

Ham Hock Terrine

pickled vegetables, piccalilli, toasted fig loaf

Roast Sirloin of Grass Fed Beef

creamed potatoes, yorkshire pudding & red wine reduction

Roast Rosemary & Garlic Studded Leg of Lamb

thyme potatoes & rosemary infused jus (GF)

Roast Breast of Chicken

sage and apricot stuffing, thyme jus

Seared Fillet of Salmon

dill crushed new potatoes, asparagus, red onion hollandaise (GF)

Lentil, Pine Nut & Spinach Roast

wild mushroom gravy (V)

all main courses will be accompanied with a selection of seasonal vegetables and roast potatoes for the table

Peach Iced Tea Panna Cotta

poached peaches, flaked almonds

Sticky Toffee Pudding

hot butterscotch sauce, vanilla ice cream

Trio of Local, Organic, Farm Made Ice Creams & Sorbets

choose any three:

Irish Cream | Vanilla | Devon Toffee | Double Choc Chip | Strawberry | Blackcurrant Sorbet | Lemon Sorbet

The Jockey's British Cheese Board

a trio of the best British cheeses

Served with spiced pear chutney, quince jelly & crackers

£22.95 2 Courses £27.95 3 Courses

children under 10, half price